

COVID-19 Industry Guidance for Restaurants, Bars, and Wineries

Under the State of California “Blueprint for a Safer Economy” counties are placed in a color coded tier based on several factors. As Sacramento County moves through different color tiers, the restrictions on industries are adjusted. The following is a summary of the restrictions under each color tier. Please check to see which color tier Sacramento County is listed under before adjusting operations. Sacramento County’s status can be found at <https://www.saccounty.net/COVID-19/Pages/default.aspx>

	Purple – Tier 1 Widespread	Red – Tier 2 Substantial	Orange – Tier 3 Moderate	Yellow – Tier 4 Minimal
Restaurants	Closed indoors. Open outdoors with restrictions.	Open indoors at 25% of capacity or 100 people, whichever is fewer.	Open indoors at 50% of capacity or 200 people, whichever is fewer.	Open indoors at 50% of capacity.
Wineries, Breweries, and Distilleries (without meal service)	Closed indoors. Open outdoors with restrictions. <ul style="list-style-type: none"> • Reservations • 90-minute time limit • Seating/tables only • Limited hours (service for on-site consumption closed by 8 pm) 	Closed indoors. Open outdoors with restrictions. <ul style="list-style-type: none"> • Reservations • 90-minute time limit • Seating/tables only Limited hours (service for on-site consumption closed by 8 pm)	Open indoors with restrictions. <ul style="list-style-type: none"> • Max 25% of capacity or 100 people, whichever is fewer 	Open indoors with restrictions. <ul style="list-style-type: none"> • Max 50% of capacity or 200 people, whichever is fewer
Bars (without meal service; follow restaurant guidance where meal is provided)	Closed	Closed	Open outdoors only with restrictions	Open indoors at 25% of capacity or 200 people, whichever is fewer

Outdoor dining areas must maintain 6 ft. social distancing between households/groups. Outdoor dining may be set up under a tent, canopy, or sun shelter. Specific requirements for patios and temporary outdoor structures can be found on page 5 of this guidance.

All bars must remain closed under the purple and red tiers, unless they operate a permitted kitchen and offer meal service. Bars that do not have a permitted kitchen can contract with another permitted food vendor to provide meals. Meals shall be available at all times and alcohol shall be sold in the same transaction as a meal.

Venues that are currently authorized to provide off sale beer, wine, and spirits to be consumed off premises must follow guidance for retail operations and offer curbside sales only.

Background

COVID-19, also known as the novel coronavirus, is a respiratory illness that is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces.

Preventing the transmission of COVID-19 requires a combination of prevention measures including: physical distancing, wearing face coverings, sanitizing surfaces, and staying home when not feeling well. ***PLEASE NOTE: Physical distancing alone is insufficient to prevent transmission of COVID-19.***

Guidance for restaurants, bars, and wineries has been published by the State of California and must be followed to help prevent the spread of COVID-19. The attached checklist is derived from the following state guidance documents:

[COVID-19 Industry Guidance for Restaurants](#)

[COVID-19 Industry Guidance for Bars, Breweries, and Distilleries](#)

[COVID-19 Industry Guidance for Wineries and tasting Rooms](#)

Requirements may change. Please check the [EMD website](#) for the most current information.

Food Safety, Sanitation and Facility Inspections

Although reducing the spread of COVID-19 has been the main focus in recent months, food safety continues to require care and attention. Please ensure food safety requirements are also being met:

- Keep all handwash stations stocked and accessible at all times
- Keep all cold foods at 41°F or below
- Maintain all hot foods at 135°F or above
- Store food to prevent cross contamination
- Wash and sanitize food prep surfaces regularly to prevent cross contamination

If you have questions, please contact your inspector by phone or email, or call the Environmental Management Department at (916) 875-8440.

COVID-19 General Checklist for Restaurants

This checklist is intended to assist restaurants with implementing a plan to prevent the spread of COVID-19.

Make a written plan.* It should contain the following elements:

- ☐ Identify the person in charge of implementing the plan.
- ☐ Identify the high risk areas and activities within the facility and the measures that will be taken to limit the risks.
- ☐ Describe how training and communication with employees will be conducted.
- ☐ Describe how the facility will self-check for compliance with safety measures and the process for correcting any safety measures that are not being implemented properly.
- ☐ Develop a plan for employees that report positive COVID-19 results. Please refer to: [Response Guidelines for Food Facilities with a COVID-19 Positive or Symptomatic Employee](#)
- ☐ Create a plan for addressing peak periods when potential customers may exceed facility capacity. Review this plan with the employees that will be implementing this plan.

*[Social distancing plan – Appendix A](#) or **Sacramento County “COVID-19 Prevention Plan for Restaurants, Bars and Wineries”**. Template available on the [EMD COVID-19 webpage](#).

Provide employee training. Topics should include:

- ☐ Information on COVID-19, preventing spread, and who is especially vulnerable.

- ❑ Self-screening at home, including temperature and/or symptom checks using CDC guidelines.
- ❑ The importance of not coming to work if experiencing a frequent cough, fever, difficulty breathing, chills, muscle pain, headache, sore throat, recent loss of taste or smell, or if they or someone they live with have been diagnosed with COVID-19.
- ❑ [Response Guidelines for Food Facilities with a COVID-19 Positive or Symptomatic Employee](#)
- ❑ The importance of hand washing and requirements for handwashing.
- ❑ State/County guidelines that require face coverings and the proper use of face coverings.
- ❑ The importance of physical distancing, both at work and off work time.
- ❑ Information on employer or government-sponsored leave benefits including government programs supporting sick leave and worker's compensation for COVID-19.

Implement control measures and on-site employee screening

- ❑ Complete a health survey with each employee prior to the beginning of each shift and offer temperature scans for employees. (not required, but encouraged)
- ❑ Encourage employees who are sick or exhibiting symptoms of COVID-19 to stay home. Also note, Cal Code section 113949 states that employees with symptoms of gastrointestinal illness (such as vomiting and/or diarrhea) may not engage in any food handling activities.
- ❑ Require frequent handwashing and use of hand sanitizer. Assign staff to regularly check that soap and paper towel dispensers are stocked and functional. Keep extra batteries available for motion sensing dispensers.
- ❑ Post signs stating that face covers are required for employees and customers.
- ❑ Post signs reminding people to maintain 6 ft. social distancing.
- ❑ Keep disposable gloves available at all times. Remind employees that gloves should be used in addition to hand washing and hands must be washed each time gloves are changed.
- ❑ Ensure that staff handling dirty dishes use gloves and impermeable aprons. Employees washing dishes should also be provided with eye and face protection. Gloves, aprons and eye protection should be changed and/or sanitized frequently.

Face Covering and Social Distancing Guidelines

For the most current information, please refer to the [CDPH guidance for face coverings](#).

- ❑ Require all employees to wear a face covering at all times. Provide face coverings if possible. For a current list of exemptions, please refer to the [CDPH guidance for face coverings](#). Persons exempted from wearing a face covering due to a medical condition who are employed in a job involving regular contact with others must wear a non-restrictive alternative, such as a face shield with a drape on the bottom edge, as long as their condition permits it.
- ❑ When it is not possible for workers to maintain 6 ft. of distance (wait staff), employers should offer a secondary barrier (i.e. face shields or safety goggles) for use by workers who wish to use one and permit workers to use their own if they prefer.
- ❑ Request that all customers entering the facility wear a face covering. Customer may decline due to mask requirement exemption. (I.e. health, disability etc.)
- ❑ If customers need to wait for takeout food or a table, ask them to wait in their cars and offer to alert them using their mobile phone.
- ❑ Use a reservation process to help prevent people from gathering.
- ❑ Implement a system for addressing peak periods and the process used when a line forms, including a host to remind customers to practice physical distancing. Provide tape or markings on the floor to indicate 6 ft. separation in any area where a line might form.
- ❑ Post signs at each public entrance to the facility informing the dining public to:

- Wear a face covering.
 - Maintain social distancing of 6 ft.
 - Wash hands or use hand sanitizer upon entry into a restaurant
 - Stay home if they are ill or have symptoms consistent with COVID-19
- ☐ Reconfigure, restrict, or close common areas, like employee break rooms. Discourage employees from congregating in high traffic areas.
 - ☐ Reduce menu options so that kitchen staff can generally occupy one area per person. Consider staggering employee shifts. Complete as much prep work as possible during less busy hours.
 - ☐ Use contactless payment, pick-up and delivery protocols whenever possible.

Seating Arrangements and Ventilation

- ☐ Keep all seating at least 6 ft. from any other seating. The back of any occupied chair should be at least 6 feet from the back of any other occupied chairs.
- ☐ No seating is allowed at bars or counters facing an employee work area.
- ☐ Implement measures to provide 6 ft. of separation between workers and customers through reconfiguring space, installing physical partitions or visual cues (e.g., floor markings, colored tape, or signs to indicate to where workers should stand).
- ☐ Do not seat customers within 6 ft. of an employee work station or food/drink preparation area
- ☐ If extra tables and chairs are present, but cannot be used, provide signs or other visual cues to indicate that they are unavailable.
- ☐ Under the red, orange and yellow tiers, a private party may reserve a banquet/private dining room, however, the group should be limited to no more than three households and seating should still be arranged so that households can maintain 6 ft. social distance from each other.
- ☐ Keep doors and windows open when possible to increase air circulation. If flies, cockroaches, rodents or any other type of vermin are observed, take immediate action to eliminate vermin and keep doors and windows closed until vermin issue is resolved.
- ☐ Position tables indoors near windows and doors to maximize air exchange and ventilation but avoid having air flow from where one party is seated directly toward another party.
- ☐ For indoor locations, maximize the amount of outdoor air supplied by ventilation systems. Install the highest efficiency filters compatible with the ventilation system.
- ☐ Where possible, install portable high-efficiency air cleaners, upgrade the building's air filters to the highest efficiency possible, and make other modifications to increase the quantity of outside air and ventilation in all working areas.
- ☐ Check the [CDPH website](#) periodically for updates on indoor air quality and ventilation guidance for airborne diseases in indoor settings.

Cleaning, Disinfecting, and Contamination Control Measures

- ☐ Provide hand sanitizer at guest and employee entrances and check-out counters.
- ☐ Schedule time for workers to complete cleaning activities and assign a team member at each shift to oversee any additional sanitization procedures that may be needed.
- ☐ Clean and sanitize table, chairs, booster seats, high chairs, and surrounding area after each customer use.
- ☐ Sanitize high contact touchpoints, such as counters, phones, door handles, credit card terminals, etc. following a regular schedule.
- ☐ Clean and sanitize customer restrooms frequently.
- ☐ Clean high traffic areas thoroughly every day.

- Keep sanitizer, towels, and/or sanitizer wipes in wait stations, bar areas, host stands, and kitchens. Ensure that supplies are kept fresh and readily available
- Ensure that utensils and food-ware are properly washed, rinsed and sanitized for an adequate contact time or single-service (disposable) utensils and food-ware are used.

Sanitizer for utensils: Chlorine at a concentration of at least 100ppm soaked for 30 seconds

Quaternary ammonium at a concentration of at least 200ppm soaked for 1 min.

- Sanitize self-service machines, such as soda and frozen yogurt machines frequently.
- Install hands-free paper towel and soap dispensers if possible.
- Provide disposable menus, sanitize menus between each customer, or refer customer to online menu.
- Do not pre-set tables. Provide napkins, cutlery, glassware, etc. to customers as needed.
- Pre-roll utensils in napkins prior to use by customers and store in a clean container.
- Supply condiments as needed in clean service ware (small bowls) or in disposable packages. Salt and pepper shakers should be sanitized between customers if they are left at a table.
- Provide takeout containers as needed and ask customers to package their own leftovers.
- If using table linens, provide fresh linens for each new customer.
- Do not provide self-service mints, candies, snacks, and toothpicks.
- Eliminate self-service buffets and salad bars.
- Eliminate self-service areas with utensils, napkins, straws, water pitchers, and condiments.
- Discontinue use of shared entertainment items such as board games, pool tables, darts, bowling, and arcade games.
- Discontinue any tableside food preparation, food selection carts, and conveyor belts.

Please note: For high touch surfaces where chlorine bleach may be used, the CDC recommends mixing 1/3 cup of chlorine bleach per gallon of water. Do not use scented bleach or “no-splash” bleach.

Entertainment

The following indoor live entertainment at food facilities is allowed if conditions #1 - #3 are met:

1. Face coverings are worn and 6 ft. social distancing is maintained
2. The [current tier](#) allows for indoor dining
3. The [current tier](#) allows for the operation of the specific business type (i.e. bar, restaurant, winery, etc.)
 - ***Singing***
 - ***Instruments (wind & brass: flute, trumpet, saxophone, etc.)***
 - ***Dinner shows (magic shows, murder mystery, etc.)***
 - ***Comedy shows***

Please Note: Outside music and sound systems in temporary outdoor areas may not be allowed. Refer to the Planning Department (www.Planning.Sacounty.net) for unincorporated parts of the county and applicable city departments for incorporated cities.

Outdoor Dining Areas

The information below is based on guidance provided by [CDPH in The Use of Temporary Structures for Outdoor Business Operations](#). Please refer to this guidance for additional details

Outdoor dining areas must still maintain 6 ft. social distancing between households/groups. Outdoor dining areas with or without overhead coverage may only have two sides enclosed with non-permeable walls.

Non-permeable walls are made of any type of material that can restrict aerosols from passing through (fabric, vinyl tarp, plastic sheeting, glass, solid fence or wall). Non-permeable walls must be non-adjacent (not touching each other to form a corner).

Permeable walls may be used without limit. A permeable wall is one that is made of a material or design that does not restrict natural air flow (wrought iron, lattice fence, course mesh screen)

Please note: Any wall or barrier around the perimeter of the enclosure that is 3 feet or less (when measured from the ground) is not considered a wall or “closed side”.

Partitions may be used within the enclosure to provide separation between diners and may be up to 5 feet high (when measured from the ground) without being considered a wall.

Adding Outdoor Dining Areas in the Unincorporated County:

Prior to setting up a new seating area outdoors, restaurants shall self-certify that they comply with the County Temporary Outdoor Use Area Regulations. Additional information including the self-certification checklist is available at: <https://pers.saccounty.net/Pages/COVID-19-Emergency-Temporary-Use-Permits.aspx>.

Please note: Heaters are not allowed under portable tents, but may be allowed elsewhere in the outdoor dining area. Prior to setting up heaters or other equipment (such as lights that require electrical), please contact Building Permits & Inspections at www.building.saccounty.net. Contact your local fire provider for requirements pertaining to heaters that use propane/gas.

Adding Outdoor Dining Areas in Incorporated Cities:

Contact your local Fire, Planning, and Building Department for information and requirements for outdoor operations, heaters and other outdoor equipment.

Links to Local Fire Department Guidance Pertaining to Outdoor Dining

- [COVID 19 Sacramento Metro Fire COVID Tent Handout](#)
- [COVID 19 Sacramento Metro Fire COVID Heater Handout](#)
- [COVID 19 City of Sacramento Fire Department COVID Tent Application](#)
- [COVID 19 Sacramento Fire Department Safe Outdoor Dining - Entertainment](#)

Questions

Thank you for your efforts in keeping Sacramento residents and visitors safe!

For further details, please refer to the following links:

- [COVID-19 Industry Guidance for Restaurants](#)
- [COVID-19 Industry Guidance for Bars, Breweries, and Distilleries](#)
- [COVID-19 Industry Guidance for Wineries and tasting Rooms](#)
- [Response Guidelines for Food Facilities with a COVID-19 Positive or Symptomatic Employee](#)
- [California Department of Public Health - Guidance for the Use of Face Coverings](#)
- [CDPH in The Use of Temporary Structures for Outdoor Business Operations](#)

For business assistance information, contact the [Sacramento Business Environmental Resource Center \(BERC\)](#).

If you have questions or would like to update your contact information, please call EMD at (916) 875-8440.

Summary of Revisions

4/9/20: Initial version

5/20/20: Indoor dining allowed

6/30/20: Bars required to close

7/8/20: Indoor dining eliminated

9/8/20: Updated wording on page one to “current Public Health Order”

9/29/20: Updated to include color tier restrictions in alignment with State of CA requirements

10/6/20: Revise capacity definition

11/4/20: Added 3 household limit for banquet rooms and “Entertainment” section

11/19/20: Updated as a result of moving to tier 1; removed capacity example and banquet room restrictions on front page. Added information regarding outdoor operations in unincorporated and incorporated parts of the county.

11/24/20: Outdoor tent requirement changed to allow two closed sides (first page). Additional tent enclosure requirements added to page 5.

12/2/20: Updated to align outdoor dining enclosure requirements with newly released CDPH guidelines. Updated links to state guidance. Updated face covering requirements. Updated ventilation requirements.

12/14/20: Updated p.1 with Regional Stay at Home Order requirements.

1/5/21: Added links to “Response Guidelines for Food Facilities with a COVID-19 Positive or Symptomatic Employee”

1/13/21: Removed Regional Stay at Home Order requirements from p.1. to align with public health order dated 1/13/21.

2/4/21: Added clarification about perimeter walls and barriers between diners. Also added links to local fire department guidance.

3/12/21: Added updated information regarding allowed indoor/outdoor use per Blueprint for a Safer Economy.

3/19/21: Added information regarding live entertainment on page 5.

PHO: 3/16/2021